

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 10084901
PUBLICATION DATE : 07-04-98

APPLICATION DATE : 17-09-96
APPLICATION NUMBER : 08267962

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INT.CL. : A23L 1/20

TITLE : PRODUCTION OF VINEGARD SOYBEAN POWDER

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a vinegard soybean powder which shows excellent dispersibility in water, stability, taste and favorite without simulative sour taste and flavor of soybeans and is useful for healthy foods by adding an acetic acid soln. to degreased soybeans and treating under specified conditions.

SOLUTION: An aq. soln. of acetic acid such as synthetic acetic acid having 0.6 to 1.2 concn. (w/w) is added by 1.5 to 2.0 pts.wt. to 1 pt.wt of degreased soybeans to mix an infiltrate. To the mixed and infiltrated material, a powdering assistant such as a mixture of 55 pts.wt. dextrin containing 3 to 6% fermenting sugar such as glucose and maltose and 10 to 12% dextrin, 12 pts.wt. cellulose powder, 19 pts.wt. arginic acid or carangeenan and 14 pts.wt. calcium carbonate is added, mixed and ground to obtain a paste material. Then acetic acid bacteria such as Acetobacter aceti is added to cause acetic fermentation. Then the powdering assistant is further added by 1.5 to 2.5% and mixed in the paste material after acetic fermentation. the obtd. paste material with addition of the powdering assistant is heated and dried under reduced pressure to obtain a porous sponge-like vinegard soybean cake, which is then ground to obtain a vinegard soybean powder.

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